

Potato-Leek Soup

Servings: 6

Source: Once Upon a Chef

Ingredients

- 3 tbsp unsalted butter
- 4 large leeks, white and light green parts only, roughly chopped
- 3 cloves garlic, peeled and smashed
- 2 lbs Yukon Gold potatoes, peeled and roughly chopped into ½" pieces
- 7 cups low sodium chicken or veggie broth
- 2 bay leaves
- 3 sprigs fresh thyme
- 1 tsp salt
- ¼ tsp black pepper
- 1 cup heavy cream
- chives, finely chopped, for serving

Method

1. Melt the butter over medium heat in a large soup pot. Add the leeks and garlic and cook, stirring regularly, until soft and wilted, about 10 minutes. Adjust the heat as necessary so as not to brown.
2. Add the potatoes, broth, bay leaves, thyme, salt, and pepper to the pot and bring to a boil. Cover and turn the heat down to low. Simmer for 15 minutes, or until the potatoes are very soft.
3. Fish out the thyme sprigs and bay leaves, then puree the soup with a hand-held immersion blender until smooth. (Alternatively, use a standard blender to puree the soup in batches; see Notes.) Add the heavy cream and bring to a simmer. Taste and adjust seasoning with salt and pepper. If the soup is too thin, simmer until thickened. If it's too thick, add water or stock to thin it out. Garnish with fresh herbs, if desired.

Notes

If using a standard blender to puree the soup: be sure not to fill the jar more than halfway; leave the hole in the lid open and cover loosely with a dishtowel to allow the heat to escape; and pour the blended soup into a clean pot.